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FROZEN FOODS, 1943-1944

Heserve

Publications of the U.S. Department of Agriculture and the State Agricultural Experiment Stations and Agricultural Extension Services*

Compiled by Dorothy W. Graf, United States Department of Agriculture Library

January 29, 1945

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1.9424 M2R25

U. S. BUREAU OF ACRICULTURAL AND INDUSTRIAL CHEMISTRY. How to prepare vegetables and fruits for freezing. 16 p., folder. Washington, 1944. (AWI 100) 1 Ag84Aw

Revision of and supersedes AWI 63, "Preparing home-grown vegetables and

fruits for freezing."

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U. S. BUREAU OF ANIMAL INDUSTRY. Freezing meat and poultry products for home use. 16p., folder. Washington, 1944. (AWI 75) 1 Ag84Aw

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Fact sheet on need for increased home canning and freezing of chicken. 4 p., processed. Washington, 1944. 1.9422 Po5C43

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Tentative United States standards for grades of frozen cauliflower (effective June 15, 1943). 8 p., processed. Washington, 1943. 1.9422 V5C31

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Tentative United States standards for grades of frozen snap beans (effective April 15, 1944). 8 p., processed. 1944. 1.9422 V5Snl

Tentative United States standards for grades of frozen spinach (effective March 15, 1944). 6 p., processed. 1944. 1.9422 V5Sp4

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FILINGER, G. A., and MACKINTOSH, D. L. Preserving foods in frozen lockers. Kans. Agr. Expt. Sta. Cir. 217, 38 p. Manhattan, 1943. 100 Kl3S Revision of Circular 209 issued in 1941.

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